

Gym127 Retrofuture Rye 5G AG

American Pale Ale (18 B)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.53 gal
Boil Time: 60 min
End of Boil Vol: 5.99 gal
Final Bottling Vol: 4.60 gal
Fermentation: Ale, Two Stage

Date: 10 Nov 2023
Brewer:
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch - Cooler
Efficiency: 72.00 %
Est Mash Efficiency: 82.8 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 280.17 ml warm water and add optional 14.0 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 7.95 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
7 lbs 10.0 oz	Pale Malt (2 Row) US (2.0 SRM)	Grain	1	78.2 %	0.60 gal
1 lbs 8.0 oz	BEST Rye Malt (BESTMALZ) (3.3 SRM)	Grain	2	15.4 %	0.12 gal
8.0 oz	Caramel/Crystal Malt - 60L (60.0 SRM)	Grain	3	5.1 %	0.04 gal
2.0 oz	Rye, Flaked (2.0 SRM)	Grain	4	1.3 %	0.01 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.05 gal of water at 163.7 F	152.0 F	60 min

- Sparge Water Acid: None
- Fly sparge with 4.90 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.046 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	El Dorado [15.00 %] - Boil 60.0 min	Hop	5	25.7 IBUs	-
0.25 oz	Amarillo [9.20 %] - Boil 30.0 min	Hop	6	6.1 IBUs	-
0.40 oz	Amarillo [9.20 %] - Boil 15.0 min	Hop	7	6.3 IBUs	-

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
0.25 oz	El Dorado [15.00 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	8	6.4 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.052 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.00 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	9	-	-

- Measure Actual Original Gravity _____ (Target: 1.052 SG)

Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 10 Nov 2023 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 14 Nov 2023 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.011 SG)
- Date Bottled/Kegged: 24 Nov 2023 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 24 Dec 2023 - Drink and enjoy!

Notes